



MARCHESI DI GRÉSY GRAPPA DI MOSCATO LA SERRA



BIO

Marchesi di Grésy Grappa was born in 1982, when the family began taking their grape pressings to Distilleria del Barbaresco. Distilleria del Barbaresco is a cooperative made up of 19 members, owners of wineries and cellars in the Barbaresco production area, including Marchesi di Grésy. They made a name for themselves through their research and commitment to producing the highest quality grappa. The distillery is unique in Italy, using the most modern equipment and fresh pomace, due to proximity to the production zone in Barbaresco. This allows them to preserve the bouquet and esters that normally evaporate during distilling. They do three distillation phases at different temperatures which capture the aromas, esters and characteristics to the grappa. The moscato pomace for the Marchesi di Grésy Grappa di Moscato La Serra, comes from their 11 ha La Serra estate, located in Cassine, Monferrato.

INFORMATION

CATEGORY:	Grappa
LOCATION:	Barbaresco, Piemonte
INGREDIENTS LIST:	Moscato grapes from La Serra estate
PRODUCTION PROCESS:	1000 bottles
CHARACTERISTICS:	Delicate, floral and fruity aromas; Elegant and fresh
ABV %:	40% by volume
SIZES AVAILABLE:	750ml
SHELF LIFE EXPECTANCY:	Several years
SERVING SUGGESTIONS:	Traditionally consumed at the end of a meal, after coffee.

PRODUCER PROFILE

Owner(s):
The di Grésy Family
Master Distiller
Matteo Sasso
Founded:
1973
Region:
Piedmont